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TITLE: PREPARATION OF BEAN CURD
WITHOUT PRODUCING BEAN CURD
REFUSE AS BY-PRODUCT
PUBN-DATE: July 31, 1984

INVENTOR- INFORMATION:

NAME	COUNTRY
AWAZU, TORU	

ASSIGNEE- INFORMATION:

NAME	COUNTRY
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ABSTRACT

PURPOSE: To prepare bean curd rich in roughage and having smooth texture, by homogenizing GOEKI(juice obtained by grinding soaked soybean together with lime) under high pressure.

CONSTITUTION: Shelled soybean grains are immersed in water, finely crushed by conventional process, and boiled to

obtain GOEKI. The GOEKI is homogenized repeatedly with a homogenizer under high pressure (about 8,000psi), and the obtained GOEKI having the texture of soy milk is added with a coagulant to obtain a bean curd. As an alternative process, unshelled or shelled soybean grains are treated by conventional process for the preparation of bean curd, the product is separated into pure soya milk and bean curd refuse, a small amount of hot water is added to the bean curd refuse and homogenized repeatedly with a homogenizer under high pressure (about 8,000psi) until the rough texture of the liquid is completely eliminated, the obtained liquid is mixed homogeneously with the above pure soya milk, and a coagulant is added to the mixture to obtain a bean curd.

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